

<b>METRIC</b>
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**A-A-20121A**

**September 20, 2001**

**SUPERSEDING**

**A-A-20121**

**June 24, 1985**

**COMMERCIAL ITEM DESCRIPTION**

**CRANBERRY JUICE COCKTAIL (SINGLE STRENGTH AND CONCENTRATE)**

**The U.S. Department of Agriculture (USDA) has authorized the  
use of this Commercial Item Description.**

**1. SCOPE.** This Commercial Item Description (CID) covers processed cranberry juice cocktail, single strength and concentrated, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

**2. PURCHASER NOTES.**

**2.1 Purchasers *shall specify* the following:**

- Type(s) and style(s) of cranberry juice cocktail required (Sec. 3).
- When the age requirement is different than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 6.1).
- When Ascorbic acid (Vitamin C) fortification levels are different than 100% (6.1.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

**2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The cranberry juice cocktail shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, styles.**

**Type I** - Single strength

**Type II** - Concentrated

**FSC 8915**

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**Style 1** - 27% cranberry juice by volume (No added colors, flavors, or acids, other than ascorbic acid.)

**Style 2** - 25% cranberry juice by volume (No added colors, flavors, or acids, other than ascorbic acid.)

**Style 3** - 22% cranberry juice by volume (No added colors or flavors, but citric acid may be added.)

**Style 4** - 20% cranberry juice by volume (Colors, flavors, and citric acid may be added.)

### 4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

### 5. SALIENT CHARACTERISTICS.

**5.1 Processing.** The cranberry juice cocktail shall be packed in hermetically sealed containers and sufficiently processed by heat to assure adequate sterilization in accordance with good manufacturing practices (21 CFR Parts 110 and 120).

**5.2 Ingredients.** The cranberry juice cocktail shall be prepared by blending cranberry juice or cranberry juice concentrate, water, sweeteners, and ascorbic acid, to produce a clear, bright red liquid. The cranberry juice or juice concentrate shall be produced from clean, sound, mature, well-colored, washed, fresh or frozen cranberries (**Vaccinium macrocarpon**). Sweetening ingredients used shall be sugar (sucrose), liquid sugar, invert sugar syrup, or high-fructose corn syrup (40 percent or more fructose, by dry weight.) **Styles 1 and 2** shall contain no added colors, flavors, or acids, other than ascorbic acid. **Style 3** shall contain no added colors and flavors, but may contain citric acid. **Style 4** may contain added colors, flavors, and citric acid.

**5.3 Finished product.** The concentrated Type II shall yield cranberry juice cocktail when reconstituted at one part concentrate to three parts water. The single strength and reconstituted finished product from concentrate shall contain the single strength cranberry juice content specified in the solicitation, contract, or purchase order.

**5.3.1 Flavor and color.** The cranberry juice cocktail shall possess a tart flavor and a bright characteristic red color.

**5.3.2 Defects.** The product shall be practically free from defects, and free from scorched, green, or other undesirable flavors and odors.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the cranberry juice cocktail shall be packaged not more than 90 days prior to delivery.

**5.5 Labeling.** The cranberry juice cocktail shall be labeled in accordance with 21 CFR § 101.30.

## 6. ANALYTICAL REQUIREMENTS.

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the analytical requirements for the cranberry juice cocktail shall be tested on single strength cranberry juice cocktail (concentrated shall be reconstituted to single strength) and shall be as follows:

<u>Test</u>	<u>Requirement</u>
Soluble solids	12 ° -16 ° Brix
Acid (Anhydrous citric)	Shall not be less than 0.50g/100ml

Single strength cranberry juice by volume	<u>27%</u>	<u>25%</u>	<u>22%</u>	<u>20%</u>
Quinic acid	Shall not be less than 0.26 wt/vol percent	Shall not be less than 0.24 wt/vol percent	Shall not be less than 0.21 wt/vol percent	Shall not be less than 0.19 wt/vol percent

**6.1.1 Ascorbic Acid.** Unless otherwise specified in the solicitation, contract, or purchase order, the cranberry juice cocktail shall be fortified with not less than 100 percent of the U.S. Referenced Daily Intake (currently 60 mg) for Vitamin C (Ascorbic acid) per 240 ml (8 fluid ounces) serving size.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** The sample size used to determine whether the requirements of this Commercial Item Description are met shall be as specified in the sampling plans and procedures in the “Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products” (7 CFR 52.1 through 52.83). Samples submitted to the Science and Technology Laboratory (S&TP) for Quinic acid analysis shall be samples to be composited.

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**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Sample preparation	920.149
Soluble solids	932.12
Acid (Anhydrous citric)	942.15
Quinic acid	986.13
Ascorbic acid	Iodine Titration Method <u>1</u> /

1/ Industrial and Engineering Chemistry, Analytical Edition, Vol. 10, Page 269, May 15, 1938.

**6.4 Test results.** The test results for soluble solids shall be reported to the nearest 0.1 degree Brix. The test results for acidity shall be reported the nearest 0.01g/100ml. The test results for quinic acid shall be reported to the nearest 0.01 percent. The test results for ascorbic acid shall be reported to the nearest 0.1mg/ml (based on 60mg/240mL in Section 6.1.1). Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the cranberry juice cocktail provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared cranberry juice cocktail offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered cranberry juice cocktail shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of cranberry juice cocktail within the commercial marketplace. Delivered cranberry juice cocktail shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of

the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished cranberry juice cocktail distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the cranberry juice cocktail in accordance with PPB procedures which include selecting random samples of the packaged cranberry juice cocktail, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the cranberry juice cocktail for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

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**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged cranberry juice cocktail, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.3). When USDA analytical testing is specified for Quinic acid, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

**12.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247,** telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [james.rodeheaver@usda.gov](mailto:james.rodeheaver@usda.gov).

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272,** telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).

### 12.3 Sources of documents.

#### 12.3.1 Sources of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877,** telephone (301) 924-7077 or on the Internet at: [www.aoac.org](http://www.aoac.org).

Copies of the “Estimation of Ascorbic Acid in Citrus Juices: An Iodine Titration Method” may be obtained via the Internet at: <http://www.ams.usda.gov/fqa/aa20121a.pdf>, or contact **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243,** telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov).

**12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products are contained in 7 CFR Part 52. Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P. O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (MasterCard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.nara.gov/fedreg](http://www.nara.gov/fedreg).**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:****Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL  
Navy - SA  
Air Force - 50

**Review Activities**

Army - MD, TS  
Navy - MC, MS  
DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - FDA, NIH  
USDA - FVD  
VA - OSS VAMC (904D)

**PREPARING ACTIVITY:**

USDA - FV

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